



hotel  
richmond

HOTEL RICHMOND

Functions Packages 2022

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# First Bar & Lounge

Our most versatile space. This is the stunning New York loft style space on the first floor.

You can either exclusively hire the First Bar & Lounge, or for smaller events, we use our sheer white curtains to create a reserved areas for cocktail style celebrations, and semi-private dining.

Facilities include: large balcony, lift access, cocktail bar, beers on tap, multiple screens, and fairy lights.

Peak: September - May  
Off-peak June-August



## Capacity & Pricing

### Exclusive Hire (6 hours)

Maximum 150 seated

Maximum 250 cocktail

Room Hire

\$1000

Minimum Spend

\$15,000 (peak season)

\$12,000 (off-peak season)

### Area Reserved (6 hours)

Maximum 40 seated (Right Side)

Maximum 60 Seated (Left Side)

Maximum 90 Cocktail

Room Hire

\$300

Minimum Spend

\$1500

# Balcony Room

The private Balcony Room on Level 2 offers a private balcony, private bar and bathrooms.

The room is stunning with dark wood floors, and French doors opening the length of the balcony.

The room is a favorite for social and corporate events alike such as engagement parties, birthdays, hens parties, christenings and small weddings as well as midweek training, product launches and networking.



## Capacity & Pricing

### Social Functions (6 hours)

Maximum 60 Seated

Maximum 80 Cocktail

Room hire \$500

Minimum Spend \$2000

### Corporate Functions

(Midweek 9am-5pm - after 5pm pricing is as above)

|               |           |
|---------------|-----------|
| Cabaret Style | 35 people |
| U-Shape       | 20 people |
| Boardroom     | 22 people |
| Theatre Style | 60 people |

Room hire

Weekdays \$350

Weekends - \$450



# Basement Bar

The Basement Bar is available for private cocktail parties.

It is suitable for bucks shows, hens parties, or significant birthday parties.

It has it's own private bar, pool table and TV screens for use.

The Basement is our gaming and TAB bar during the week so it is a very different look to the rest of the Hotel Richmond.

The Basement Bar is available from 7pm-12am on Friday and Saturday's only.

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## Capacity & Pricing

**Basement Bar** (5 Hours)  
Maximum 100 Cocktail

**Room Hire**

**\$450**

**Minimum Spend**

**\$2000**

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# Boardroom

The Boardroom is perfect for intimate meetings and small private dinners

The room includes one large boardroom table for up to 12 guests.

Facilities include a TV screen and in-house speakers for personal music.

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## Capacity & Pricing

**Social Functions** (6 hours)  
Maximum 12 Seated

Room hire \$150  
Minimum Spend \$300

**Corporate Functions**  
(Midweek 9am-5pm)

Boardroom                      12 people

Room hire  
Weekdays \$250  
Weekends \$350

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# Cocktail Menu

## Savoury Items

- Mini pies, pasties & sausage rolls with Beerenberg tomato sauce
- Panko crumbed prawns with citrus aioli
- Chefs petite vegetarian pizza (V)
- Chefs petite meat pizza
- Vegetarian spring roll with house-made sweet chili sauce (VE)
- Pumpkin & almond samosas with raita (VEO)
- Empanada, sweet potato & cashew with raita (VEO)
- Vegan sushi selection (VE, GF)
- Butter chicken skewer with raita (GF)
- Salsa verde prawn skewers (GF, DF)
- Salsa verde pickled tofu (VE)
- Pumpkin & fetta arancini (V)
- Traditional bruschetta (VE,GFO)
- Pork belly slider with Asian slaw
- Vegetable pakoras with mango chutney (VE, GF)



## Dessert Items

- Chocolate brownie bites with caramel and banana (V)
- Mango mousse with kiwi compote and macadamia praline (V,GF)
- Coffee cream profiteroles with a dark chocolate coating (V)

*\*Menu items may change due to seasonal availability.  
Dietary requirements will be catered for with prior notice*

## Pricing

|                                   |        |
|-----------------------------------|--------|
| Choose 6 items (savoury)          | \$30pp |
| Choose 8 items (savoury + sweet)  | \$38pp |
| Choose 10 items (savoury + sweet) | \$42pp |
| Additional items                  | \$5pp  |

# Sit Down Menu

## Set Entree

Traditional antipasto with cured meats, olives, fetta, roast peppers, croutons and grissini bread sticks

## Main Course

*choice of 2 mains for alternate drop*

250gm char-grilled sirloin with mash potato, broccolini and a peppered shiraz jus [GF]

Crispy skin barramundi on rocket, roast mushroom, olives, onion, almond slivers and finished with a red pepper tapenade and lemon oil [GF]

Slate seared chicken breast on buttered cous cous and finished with tomato relish

Curried quinoa and kale salad with tandoori cauliflower, broccoli, ginger and garlic roasted pumpkin, cherry tomatoes, almond slivers with an orange balsamic dressing [VG]

## Set Dessert

Double chocolate brownie with a malt whipped cream, caramel sauce, strawberries and toasted peanuts

**Option 1** \$35pp

*Served with Bread rolls and butter*

Alternate drop of 2 Main Courses

**Option 2** \$50pp

*Served with Bread rolls and butter*

Set Entrees

Alternate drop of 2 Main Courses

**Option 3** \$60pp

*Served with Bread rolls and butter*

Set Entrees

Alternate drop of 2 Main Courses

Set Dessert

### Optional Extras

Add an extra main to your selection \$10pp

Chefs selection of platters on arrival \$15pp

*\*Menu items may change due to seasonal availability.*

*Dietary requirements will be catered for with prior notice*



*\*Menu items may change due to seasonal availability. Dietary requirements will be catered for with prior notice*

*\*pricing valid until 31st December 2022*

# Grazing Menu

## Grazing Table

*(min 50 people)*

Dips with crudités & lavosh  
Cured meats, prosciutto, salami, ham  
Frittata with basil pesto  
Olives, fetta & red peppers  
Smoked salmon, crackers & herb aioli  
Rare beef, en croutes & hot English aioli  
Spiced smashed avocado, crostini w pickled tofu & red onion  
Mini prawn cocktails w wasabi thousand island dressing & summer greens  
Mini cheese & chive cob loaves  
Citrus chorizo & smoked chicken salad bowls  
Nuts & bolts trail mix  
Cheddar, blue cheese & brie w quince paste & lavosh

Fruit cocktail skewers  
Lemon & passionfruit cheesecake  
Dark chocolate brownie bites with white chocolate & strawberry sauce  
Chocolate dipped strawberries



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|                 |        |
|-----------------|--------|
| Grazing Table   | \$35pp |
| Dips Board      | \$125  |
| Antipasto Board | \$200  |
| Cheese Board    | \$150  |
| Dessert Board   | \$150  |

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## Grazing Boards *(feeds 10-15 people each)*

### Dips

3 x house-made dips, cheese and chive mini cob loaves, crudities & chargrilled assorted bread

### Antipasto

Ham, salami, prosciutto, twiggy sticks, kabana, marinated olives, lemon & chili fetta, chargrilled artichokes, fire-roasted red peppers, sun-dried tomatoes served with assorted bread.

### Cheese

Aged cheddar, creamy double brie, King blue vain, espresso goats curd, muscatels, lavosh, quince paste, strawberries, grapes, served with assorted croutons & crackers.

### Dessert

Chocolate-dipped strawberries, fruit cocktail skewers, dark chocolate brownie with white chocolate & raspberries, smashed mango pavlova, lemon & passionfruit cheesecake.



# Beverage Options

## Beverage Packs

**Beverage Packages include bottomless beer, wine and soft drink for the selected time frame.**

### Bronze Package

Chain of Fire Brut Cuvee Sparkling  
Misty Lane Sauvignon Blanc  
Misty Lane Shiraz

### Silver Package

The Lane 'Lois' Blanc de Blanc  
The Lane Vineyard Penny Rose  
Seabrook Lineage Pinot Grigio  
Seabrook Lineage Grenache

### Gold Package

Bird in Hand Sparkling  
The Lane Vineyard, Penny Rose  
Seabrook Lineage Pinot Grigio  
Running with the Bulls Tempranillo  
Seabrook Lineage Cabernet Malbec

### Bar Tab On Consumption

Choose up to 5 wines to include in your bar tab, along with all tap beers and spirits of your choice.

### Optional Extras

Sangria Bar \$500  
*unlimited sangria throughout your whole function*

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3 Hours \$40 per person  
4 Hours \$50 per person  
5 Hours \$60 per person  
6 Hours \$70 per person

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3 Hours \$45 per person  
4 Hours \$55 per person  
5 Hours \$65 per person  
6 Hours \$75 per person

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3 Hours \$50 per person  
4 Hours \$60 per person  
5 Hours \$70 per person  
6 Hours \$80 per person

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# Wine List

## Sparkling

Chain of Fire Brut Cuvee

The Lane 'Lois' Blanc de Blanc

Bird in Hand Sparkling

## White

Bent Creek Moscato

Seabrook Lineage Pinot Grigio

Misty Lane Sauvignon Blanc

Shaw & Smith Sauvignon Blanc

Pikes Pinot Grigio

Mount Adam Chardonnay

Seabrook Lineage Riesling

## Rose

Seabrook Lineage Mataro Rose

The Lane Vineyard, Pinot Noir Rose

## Red

Misty Lane Shiraz

Hentley Farm Villain & Vixen Shiraz

Coriole Dancing Fig GSM

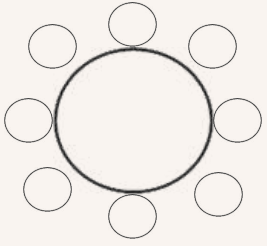
Running with Bulls Tempranillo

Seabrook Lineage Cabernet Malbec (VE)

Seabrook Grenache (VE)



# Room Set Options



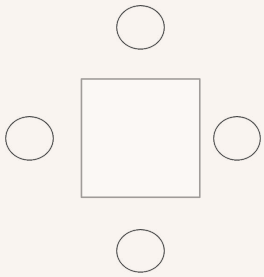
Round  
up to 8 per table



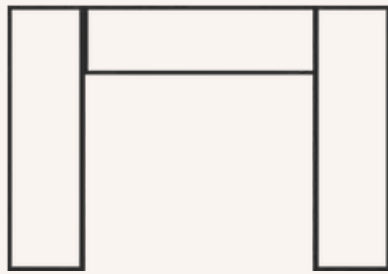
Short Rows  
10-16 per row



Long Rows  
8-30 per row  
(Depending on  
room layout)



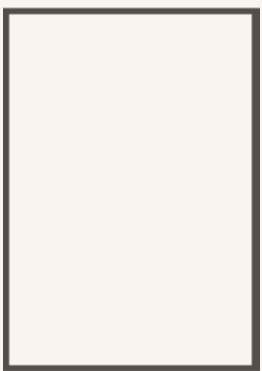
Cocktail  
Highbars with stools



U-Shape  
Up to 20



Theatre  
Up to 60



Boardroom  
12-22  
(Depending  
on room)



Class room  
Up to 6 per table



Cabaret  
Up to 5 per table  
35 max